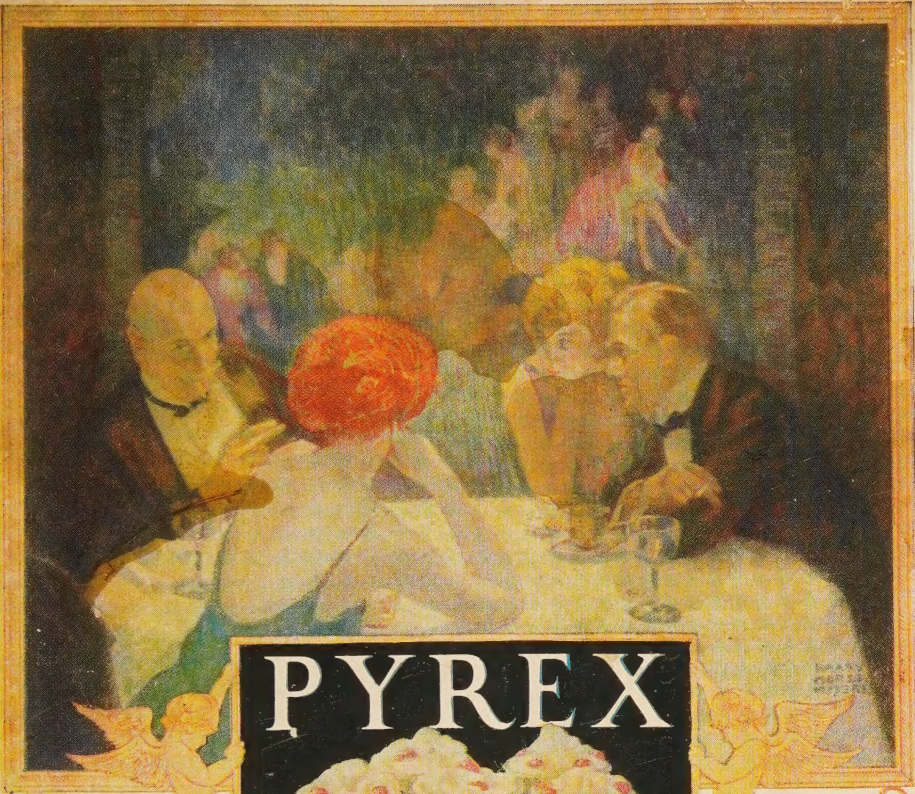




PYREX



Experts Book
on
Better Cooking



PERFECT BAKING
BEAUTIFULLY SERVED

Recipes prepared by
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INTRODUCTION

EVERY up-to-date housekeeper owns at least one piece of PYREX Transparent Ovenware, and uses that piece on every possible occasion, whether it be a pie plate, a casserole, or a bread pan. There are many occasions, however, when the one piece of PYREX is not just the right shape and size for the thing that is to be baked. It is too large or too small or not the right shape or is being used for something else. A study of the accompanying cuts will give an idea of the great variety of lovely and useful shapes in which PYREX Ovenware can be purchased, and the numberless appetizing things that can be baked in these dishes.

Much time and effort are conserved if food can be sent to the table in the dish in which it is cooked. The flavor and appearance are enhanced by this modern and attractive method of baking.

The use of odds and ends of left-overs becomes a joy when they can be served up "au gratin," "en casserole," or in a pudding. This saves the purchase of new material, and there is a saving of pennies that soon mounts to dollars.

The work of preparing the daily meals will be more interesting, the dishwashing will be easier, and the dining table more attractive if the supply of PYREX is increased from time to time and if PYREX is used on every possible occasion. It soon becomes a habit to "serve it in PYREX."

The bride who furnishes her new kitchen, the experienced housekeeper who must replace a utensil, should consider PYREX before purchasing other kinds of baking dishes.

In the following pages are suggestions and recipes for foods that may be cooked in PYREX. New recipes are not necessary, except as they add variety to your table. Almost any thing that can be baked in the oven, and many dishes that are ordinarily cooked on top of the stove, such as stews, cereal puddings, and eggs of various kinds, may be baked in PYREX, and served in the same dish.

Whole meals may be baked in the oven, at one time, in PYREX dishes.

If it is a gas or electric oven with heat control, the heat may be turned low and the dinner will take care of itself for an hour or two while you are engaged in some other pursuit.



A PYREX OVEN BAKED MEAL

HERE is one of the many menus for a PYREX-baked meal—served in the same dishes in which it was baked—delighting in attractive table service the most fastidious guest—and eliminating pot and pan washing for you after the company has gone. Many menus may be planned in such a way that everything except the salad (which may be served in a PYREX Baking Dish), may be put into the oven and baked at the same temperature until done.

Menu

CHEESE AND ONION SOUP IN MARMITES
SCALLOPED HAM AND POTATOES
SCALLOPED SPINACH AND TOMATOES
SNOWFLAKE ROLLS
LETTUCE WITH RUSSIAN DRESSING
CHOCOLATE PIE WITH WHIPPED CREAM
COFFEE

There are thousands of other PYREX meals—*breakfasts* of eggs, oven broiled bacon with hot biscuits or muffins. *Luncheons* of “made” dishes; left overs deliciously combined and baked and served in PYREX individual ramekins. Or left overs may be reheated and daintily served in a double compartment dish. But it is at *dinner* that PYREX has its largest circle of usefulness. Entire dinners can be baked in the oven at the same time with a saving of fuel, watching and time.

To keep dishes from sliding and spilling when you put them on the ice, place a rubber ring from a fruit jar under the dish. The ring will cling to both the ice and the dish.

CHEESE AND ONION SOUP

For each person, wipe, peel and thinly slice
1 small onion. Put in frying pan and cook in
1 tablespoon butter, stirring constantly until
onions are soft, but not burned.

Add 1½ cups brown or white stock and
Salt to taste.

Cut Bread of the right size to fit the petite mar-
mite pots. Toast on both sides and sprinkle
with

Grated Parmesan cheese. Place in pots, pour over
the hot soup and serve at once.

SCALLOPED HAM AND POTATOES

Wipe a slice of ham, cut two inches thick and
remove the outside edge of fat. Cut in pieces
for service, put in casserole, pile

Potatoes, pared and thinly sliced, on sides

Pour enough Milk to be seen through potatoes,
(about 1 pint). Cover and bake slowly 1½ to 2
hours.

SCALLOPED SPINACH AND TOMATOES

In greased PYREX baking dish put a layer of
Spinach, cooked and seasoned. Cover with thick
slices of

Peeled tomatoes, season with

Salt and

Pepper and sprinkle with

Buttered crumbs. Bake 20 minutes at 350 degrees

F. Serve with Hollandaise Horseradish Sauce.

MOCK HOLLANDAISE HORSERADISH SAUCE

Melt

2 tablespoons butter, add

2 tablespoons flour, and stir until well blended;
then add

¾ cup milk

1½ teaspoon salt

½ teaspoon pepper, and

Few grains cayenne, and bring to boiling point.

Just before serving stir in

2 egg yolks

½ cup butter, bit by bit

1 tablespoon lemon juice and

4 tablespoons grated horseradish root.

*If your child refuses to drink milk, a little plain gelatine dissolved and
added to the milk will make it easier to digest and therefore more palatable
and more nutritious.*

SNOWFLAKE BISCUITS

Scald

1 cup milk over hot water, add

2 tablespoons sugar

½ tablespoon salt and

2 tablespoons shortening, and put in mixing
bowl.

When lukewarm add

1 yeast cake. When dissolved add

1½ cups Bread flour. Beat thoroughly and let rise
until light. Add from

1 to 2 cups flour, or just enough so that it can be
Kneaded without sticking. Knead until well
mixed and again let rise. When double in bulk,
toss on a floured cloth, roll gently until one-
half inch thick. Cut with an oval cutter, brush
with

Melted butter, roll one end over, place in greased
PYREX biscuit pan, cover to prevent dry crust
from forming, and let rise until double in bulk.
Bake in a hot oven or at 450 degrees F. for 12 to
15 minutes.

CHOCOLATE PIE

Line a plate with

Plain pastry, over the pastry place a sheet of wax
paper and half fill the plate with rice or beans
to keep the pastry from rising out of shape.
Bake in a hot oven or at 450 degrees F. until a
delicate brown. Cool, fill with Chocolate Pie
Filling, and just before serving cover with
Whipped Cream.

CHOCOLATE PIE FILLING

Put

1½ cups milk with

2 squares chocolate in double boiler. When milk
is scalded, stir until well mixed, add

1 cup sugar

½ teaspoon salt mixed with

½ cup cold milk. Stir until thick, cover and cook
15 minutes. Add a spoonful of the mixture to

2 egg yolks, when smooth add to remaining
mixture and stir and cook 2 minutes. Pour over

2 egg whites beaten light but not stiff, and beat
until smooth. When cool add

2 teaspoons vanilla and if not stiff enough, add

1 tablespoon gelatine soaked and dissolved in

2 tablespoons water. It should hold its shape
when pie is cut without being rubbery.



ROUND CASSEROLE No. 168 OVAL CASSEROLE (Deep) No. 194 ROUND CASSEROLE (Shallow) No. 112
 OVAL CASSEROLE (Shallow) No. 184 SQUARE CASSEROLE No. 800

CASSEROLES

THESE dishes are two to three inches deep and well adapted for one dish meals of meat or fish and vegetables baked together in a sauce of their own juices. It is not necessary to have the foods brown on top, but it is desirable to keep in all the flavor, therefore the cover is of great value. Sometimes, when almost done, the cover can be removed long enough to brown the top slightly and then be replaced to keep the food hot until it is served on the table. Meat pies are nicely baked in this way.

The materials can often be combined in the morning and baked until almost done while the housewife is busy about the kitchen, and can be returned to the oven and finished in time for the evening meal after she returns from an afternoon outing.

Casserole cookery has made popular the once despised stew, as almost any kind of meat, even the cheapest cuts, can be beautifully baked in a casserole dish. Either fresh or cooked meat may be used, and raw, cooked or canned vegetables may be added either at the beginning of the baking or a few minutes before serving time. Many of these dishes are delicious, for example:

Pork chops, macaroni and onions en casserole	Asparagus tips. Sweetbreads and mushrooms
Casserole of lamb, potato balls, carrots and peas	Fish, potatoes, onion, and peas with tomato sauce
Casserole of chicken and tiny onions	Meat Pie. Crab meat a la king
Beefsteak en casserole, with mushrooms and	Scalloped eggs and potatoes

Soup meat can be well flavored and provide a cheap and nutritious meal as a meat pie or a casserole of beef.

Other suggestions are:

Potted broilers with vegetables	Tuna fish pie, Ham a la Breck
Breast of Guinea chicken with Virginia ham	Scalloped ham and potatoes
Braised fillet of beef, Braised heart, Cheese pie	Ham baked with apple jelly and crumbs

(continued on next page)

Cut flowers gain renewed life when trimmed two or three inches shorter with long diagonal slices along stem.

The washing of half a dozen pots and kettles and serving dishes is eliminated, making the "clearing up" very much easier after a casserole meal is served.

Many desserts are delicious when baked in one of these covered casseroles; for example:

Baked custard

Baked tapioca and apples

Baked Rice pudding

RECIPES

BAKED BROILED CHICKEN

Cut a fowl as for fricassee. Sift together

$\frac{1}{2}$ cup bread flour; $\frac{1}{4}$ teaspoon salt and few grains pepper. Add $\frac{1}{2}$ cup milk and 1 egg well beaten and when smooth dip each piece of fowl in this batter and then in dry bread crumbs.

Place in pan with

$\frac{1}{2}$ cup butter, chicken fat or bacon fat and cook on the stove or under the gas flame until fowl is brown on both sides. Remove fowl to PYREX casserole, add to fat and crumbs

2 cups chicken stock or

2 cups boiling water with

2 chicken bouillon cubes, stir until sauce boils, add 1 teaspoon salt and a

Few grains pepper and pour over the fowl. Bake three or four hours or until tender, in a slow oven, or in a fireless cooker.

CASSEROLE OF OXTAIL (TO SERVE SIX)

2 oxtails, 1 carrot, 2 small onions, 1 tablespoonful sweet herbs, $\frac{1}{2}$ green pepper (chopped).
3 or 4 cupfuls thin brown sauce

Wash, dry and cut oxtails into joints. Brown slightly, with the vegetables and herbs in the frying pan with two or three tablespoonfuls of butter. Put all into the PYREX Casserole. Sprinkle lightly with salt, add the brown sauce, cover and allow to simmer in slow oven about three hours.

To make the sauce, brown four level tablespoonfuls of flour, cream this with four tablespoonfuls of butter, add to four cupfuls of warm milk, meat stock or water and stir over fire until well blended.

When served, the sauce should be about as thick as cream. One half hour before serving, if it is too thin, remove cover of casserole. If too thick add a little water.

There is nothing better for removing smudges and stains from wall paper or painted walls than stale bread.

SUMMER SQUASH WITH TOMATOES AND CORN

Put 4 tablespoons butter and

1 small chopped onion in sauce pan and simmer until onion is yellow. Put in casserole dish, add corn cut from four ears,

3 tomatoes cut in small squares

1 pound summer squash cut in small squares. Sprinkle with salt and pepper. Cover and bake for thirty minutes at 350 degrees F.

TUNA FISH PIE

Put in a sauce pan 4 tablespoons butter and

1 slice onion finely chopped. Stir and cook two minutes, add 4 tablespoons flour

$\frac{3}{4}$ tablespoon salt, $\frac{1}{8}$ teaspoon pepper, and when smooth, $1\frac{1}{4}$ cups boiling water and

2 chicken bouillon cubes. Stir until sauce boils and add

$\frac{1}{2}$ cup milk. Put in casserole, alternating with 1 twelve ounce can Tuna fish; 1 cup celery cut in fine pieces, (or diced potato), and

3 hard cooked eggs, sliced. Cover with tiny

Baking powder biscuit and bake in a hot oven or at 425 degrees F. for fifteen to twenty minutes.

SCALLOPED CORN

Into a buttered PYREX Casserole put a layer of canned corn—over this, put a layer of finely crumbled bread and dots of butter. Season with salt and pepper. Repeat until corn is used, having top layer of crumbs. Add one cupful milk to each two cupfuls of corn. Bake about one-half hour in moderate oven. Serve in PYREX Casserole in which it was baked.

BRAISED CELERY

Wash and separate stalks from

1 bunch celery and cut in pieces three inches long. Place in casserole on 1 onion sliced and 1 sprig parsley. Add $1\frac{1}{2}$ cups stock, cover and bake one hour.



OVAL CASSEROLE (Shallow) No. 283 ROUND CASSEROLE 268 OVAL CASSEROLE 284
 COVERED BAKING DISH No. 110 OVAL CASSEROLE (Deep) No. 294 OVAL CASSEROLE No 285.

DEEP CASSEROLES AND COVERED VEGETABLE DISHES

THE double vegetable dish copied from the expensive silver dish is especially useful and satisfactory; for example, for

- | | |
|---------------------------------------|--------------------------------|
| Baked Onions | Baked chestnuts |
| Sweet potato and nuts | Braised celery |
| Mashed sweet potato with marshmallows | Asparagus and olives au gratin |
| Sweet potato with prunes | Candied sweet potatoes |
| Sweet potato, glazed | |

For keeping vegetables hot or finishing them off, it will soon prove its value. Mashed potato, both sweet and white, mashed or creamed turnips, onions or asparagus or peas in white sauce, or any canned vegetable can be put into the oven to keep hot or to get hot when any other type of serving dish would be ruined.

The casseroles being deeper may be used for the same dishes suggested on the preceding page, when the shallower casserole does not hold enough for the family, or may be used for the following dishes:

- | | |
|----------------------------|------------------|
| Baked Chicken | Mock sweetbreads |
| Lyonnaise tripe | Lyonnaise tripe |
| Casserole of veal and ham | Chicken pie |
| Chicken stewed | Cottage pie |
| Casserole of rice and lamb | Veal and ham pie |

Many delicious puddings may be made in these dishes, for example:

- | | |
|-----------------------------------|-------------------------------|
| Deep apple pie with whipped cream | Bread pudding with variations |
| Apple tapioca | Hot cabinet pudding |
| Peach tapioca | Peach Cobbler |
| Baked Indian pudding | Scalloped apples |
| Baked Indian pudding with tapioca | |

Gum camphor keeps silver from tarnishing. A little piece will keep a drawerful of silver bright and shining for many days after you would ordinarily have to polish it.

BEEF EN CASSEROLE

Put in casserole dish

- 2 cups cooked beef or other meat cut in inch pieces,
- 1 cup carrot cut in small dice
- 1 green pepper cut in fine strips, seeds discarded,
- 8 small onions peeled,
- 1 stalk celery cut in small pieces
- 1 cup canned tomatoes
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon pepper and
- 1 cup stock or 1 cup water in which a bouillon cube has been dissolved. Cover, put in oven and bake one hour or until carrots and onions are tender. Add
- $1\frac{1}{2}$ cups potato balls or cubes and cook twenty minutes. Add
- 2 tablespoons fat melted and browned with
- 2 tablespoons flour, stirring until well mixed. Add
- 1 cup cooked string beans, cover and bake fifteen minutes. Serve from the casserole dish.

BAKED SQUASH WITH BACON

Cut

Squash in boat shaped pieces. Remove skin and a portion of the centre of each piece. Sprinkle with

Salt and cover with tiny squares of

Bacon. Put in covered PYREX vegetable dish, cover closely, and bake until squash is tender.

Then uncover until bacon is crisp and brown.

SCALLOPED CHICKEN AND SPINACH

Melt

- 3 tablespoons butter, add
- 3 tablespoons flour mixed with
- 1 teaspoon salt and
- $\frac{1}{2}$ teaspoon pepper. When smooth add
- $\frac{1}{2}$ cup milk and
- $\frac{1}{4}$ cup chicken stock and stir until sauce boils. Add
- $\frac{3}{4}$ cup cream and again stir until boiling point is reached. In PYREX casserole dish put a layer of
- Cooked spinach left in large pieces. Cover with a layer of
- Cooked chicken cut in thin oval slices, 2 inches long. Cover with sauce. Repeat and cover with
- Buttered crumbs. Bake until heated through and crumbs are brown.

HOT CABINET PUDDING

Grease a one-quart PYREX casserole dish and fill with alternate layers of stale sponge cake or other cake cut in small squares and

$\frac{1}{2}$ cup figs cut in strips. Mix

1 pint melted ice cream or milk

2 eggs slightly beaten

$\frac{1}{2}$ cup sugar if needed and

1 teaspoon vanilla if milk alone is used.

Pour over cake and bake in a moderate oven or at 350 degrees F. about forty minutes or until firm. Serve hot with

Whipped Cream.

STUFFED TOMATOES

Wipe and remove a thin slice from the stem end of smooth, medium-sized

Tomatoes. Take out seeds and pulp and drain off most of the liquid. Measure, add an equal quantity of

Soft stale bread crumbs, season with

Salt, pepper and a

Few drops onion juice, and refill tomatoes with the mixture. Place in greased PYREX dish, sprinkle with

Cracker crumbs mixed with one-fourth as much Melted butter, and bake twenty minutes or until brown in a hot oven or at 375 degrees F.

BAKED POTATOES

Select smooth, medium-sized

Potatoes; wash and place in PYREX baking dish.

Bake in hot oven or at 450 degrees F. for forty minutes or until soft. Make two gashes like a cross on the top of each potato, press from the bottom until it slightly opens. Replace in PYREX baking dish, put

1 teaspoon butter,

Few grains salt and

Few grains paprika in each potato and serve at once.

LEFT OVERS

Take a sufficient amount of

Meat stock and add

Chicken, veal, or beef, cooked or raw, cut in small pieces. Cook gently until meat is tender. Add large cubes of

Cooked carrot or turnip and

Leeks, and an equal amount of

String beans. Cook gently twenty-five minutes and serve very hot in the PYREX Casserole with slices of toasted bread.

Salt often curdles milk. Therefore, in preparing gravies, cream soups, milk cereals, etc., add salt just before removing the pot from the stove.



PUDDING DISH WITH HANDLES No. 450
 PUDDING DISH ROUND (Shallow) No. 155

PUDDING DISH 124
 PUDDING DISH SQUARE No. 800B

OPEN PUDDING DISHES

THESE pudding dishes are similar in size and shape to the casseroles but have no covers. They are therefore best adapted for foods that should be brown on top or those from which some moisture must evaporate to make them of the right consistency. For all scalloped dishes, small roasts, custards, and puddings they are very satisfactory; for example:

- | | |
|---|---------------------------------------|
| Macaroni and cheese, with white sauce and buttered crumbs | Scalloped onions |
| Macaroni and tomato sauce | Cauliflower au gratin |
| Rice, white sauce and cheese | Scalloped sweet potato and apples |
| Spaghetti, cream sauce and cheese | Potato and celery scallop |
| Scalloped oysters | Mashed sweet potatoes and maple syrup |
| Scalloped scallops | Scalloped chicken and spinach |
| Scalloped cabbage | Ham a la Breck |

They are excellent for soufflés of all kinds; for example:

- | | | |
|-----------------|-----------------|-------------------|
| Custard souffle | Prune souffle | Chocolate souffle |
| Cheese fondue | Cheese souffle | Fruit souffle |
| | Spinach souffle | |

For cold desserts they make attractive serving dishes. A hot soft custard may be strained into a PYREX pudding dish without fear of breaking it, and then be set away to cool, or the custard may be covered with meringue and browned delicately in the oven before being chilled.

Variations of such desserts are almost numberless:

- | | |
|--|---|
| Boiled custard on baked apples | Rice custard with meringue |
| Boiled chocolate custard with nut meringue | Tapioca custard with meringue and jelly |
| Boiled custard on stale cake or lady fingers | Tapioca custard with marshmallows on top, |
| Caramel custard with nuts | toasted until puffed and browned |
| Coffee custard with whipped cream | Corn starch blanc mange |

Grease or flour dust all parts of the PYREX dish before baking, taking care to cover the upper inside edges thoroughly. (The perfect plan is to grease and flour dust the dish.)

In these dishes gelatine desserts may be molded and served:

Spanish cream Coffee Spanish cream Macaroon cream Bavarian cream Orange jelly

Through the glass it is easy to garnish the bottom and sides of the dish before the dessert is added. Nut meats, whole or chopped, candied or maraschino cherries, sections of orange, pieces of peach or apricots, dates, figs and raisins may be used. Whipped cream may be piled on top of the pudding before it is served, or the top may be garnished with fruits or nuts.

For those desserts use:

Pineapple Bavarian cream Charlotte Russe with cherries Chocolate Charlotte Russe with nuts
Lemon jelly Orange jelly Pineapple jelly

RECIPES

MASHED POTATO WITH CHEESE

Pile Mashed potato in PYREX casserole dish.
Sprinkle with grated
Parmesan or Swiss cheese. Put bits of
Butter on top and bake until brown.

HAM A LA BRECK

Cover the bottom of a PYREX casserole dish
with layer of cooked macaroni. Cover this
with 1 cup cold cooked ham, finely chopped.
Add 1½ cups milk mixed with
4 eggs slightly beaten.
½ teaspoon salt
¼ teaspoon pepper
Few drops onion juice and 1 teaspoon mustard.
Bake in moderate oven (350 degrees F.) until
firm. Chopped cooked lamb or chicken may be
used instead of ham.

BREAD AND BUTTER PUDDING

Cut stale bread in ¾ inch slices, spread with
Butter which has been creamed, cut in cubes and
fill an open PYREX baker. Mix well

3 egg yolks
½ cup sugar
¼ teaspoon salt and
1 teaspoon orange extract, add slowly
3 cups milk and strain over the bread. Bake at 350
degrees F. or in a moderate oven for 30 minutes
or until a knife inserted in the middle, comes
out clean. Serve with pudding sauce or cover
with meringue and garnish with cubes of
red jelly.

MERINGUE

Beat 3 egg whites until very stiff, add slowly
4 tablespoons powdered sugar and

¼ teaspoon vanilla or orange extract and con-
tinue beating. Fold in
3 tablespoons powdered sugar. Cover top of
pudding with a thin layer, put remainder of
meringue in pastry bag, with rose tube in the
end, and make lines and roses on top of the
pudding.

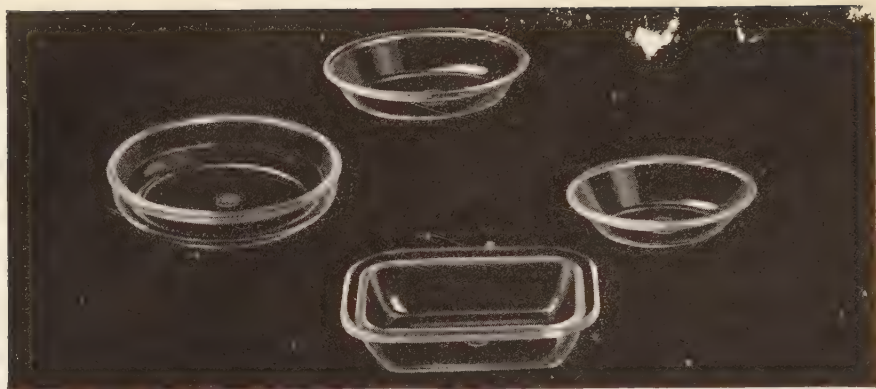
BEEF STEAK PIE

Cut remnants of cold broiled steak or roast beef
in one-inch pieces, put in PYREX dish, add
½ onion cut in very thin slices, any
Gravy that may be left over and
Boiling water to cover. Bake in slow oven or at
300 degrees F. for one hour. Add
2 tablespoons flour mixed with
3 tablespoons cold water. Stir until well mixed,
add ½ teaspoon salt and few grains pepper.
Taste, and add more seasonings if necessary.
Add cooked potatoes cut in one-fourth inch
slices, cover with
Tiny baking powder biscuit, uncooked, and bake
twelve minutes at 450 degrees F.

CAULIFLOWER POLONAISE

Soak a cauliflower head down in cold water to
cover, then cook, head up, in boiling salted
water until almost tender. Then put in PYREX
Pudding dish, pour over
1 cup white sauce, sprinkle with buttered crumbs
and bake until crumbs are brown. Sprinkle with
1 tablespoon chopped parsley mixed with
1 tablespoon chopped pimiento, and garnish with
Cauliflower leaves.
½ cup cheese, grated, may be added to the bread
crumbs if desired.

*In baking vegetables, cover all those that grow under the ground, such as onions,
carrots, beets, etc. Leave uncovered all vegetables that grow above the ground.*



BAKING DISH ROUND (Shallow) No. 135

OPEN BAKING DISH No. 145

BAKING DISH OVAL 402

BAKING DISH OVAL 400

SHALLOW BAKERS

THESE dishes are from 1 to 2 inches deep; they are therefore especially desirable for foods that have been cooked and need only to be quickly heated and browned on top. Left-over mashed potato and other vegetables or bits of meat and fish with white sauce or gravy are given an entirely different character if they are baked in one of these dishes for a few minutes. A crisp, crusty top of buttered crumbs or grated cheese or mashed potato over a tasty creamed mixture can easily be secured, for example:

Scalloped fish with pimento and white sauce.

Scalloped tomato with green pepper

Creamed eggs with mashed potato border

Mashed potato with whipped cream and grated cheese

Croquettes can be beautifully browned, doing away with the odor and labor of deep fat frying, for example:

Fish croquettes, with tomato sauce

Chicken croquettes, with peas

Potato croquettes

Chops and vegetables can be baked together in the oven, turning them once or twice, for example:

Lamb chops and glazed sweet potatoes

Pork chops and baked apples

Many other dishes are more easily served if they can go to the table in the dish in which they are baked, for example:

Baked tomatoes, plain or with white sauce

Tomatoes stuffed with crab meat

Tomatoes stuffed with crumbs

Green peppers stuffed with any of the above mixtures

Tomatoes stuffed with chopped ham or other meat, soft crumbs and tomato pulp

Green peppers stuffed with corn

Tomatoes stuffed with bacon, olives and bread crumbs

Green peppers stuffed with rice and tomato

Baked stuffed potatoes

For many kinds of cheese dishes they are unsurpassed; for example:

Cheese pie

Small orders of macaroni and cheese

Rice and cheese

When filling gem pans, leave one of the small sections empty and fill with water—then the gems will never scorch.

Fruit desserts and many other things will be baked in these dishes if they are on your kitchen shelf; for example:

Baked apples or peaches

Bananas baked with lemon juice or currant jelly

RECIPES

SPINACH SOUFFLE

Soak $\frac{1}{4}$ cup soft stale bread crumbs in
 $\frac{1}{4}$ cup cold milk. When soft squeeze through
cheese cloth. There should be $\frac{1}{2}$ cup soaked
bread crumbs. Add
3 tablespoons butter and cook and stir over fire
one minute. Add
1 cup cooked chopped spinach
2 tablespoons onion finely chopped
3 egg yolks beaten until light and
 $\frac{1}{8}$ teaspoon pepper.
 $\frac{1}{4}$ cup cold cooked sweet breads or ham or
chicken cut in dice may be added if desired.
Add salt to taste. Fold in
3 egg whites beaten stiff, turn mixture into open
PYREX baker and bake fifty minutes at 325
degrees F. or in a moderate oven. Serve with
1 cup white sauce to which is added
 $\frac{1}{4}$ cup butter, bit by bit
2 egg yolks and
1 tablespoon lemon juice.

RICE PUDDING

Put in greased PYREX dish
 $\frac{1}{4}$ cup rice, 4 cups milk, $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ cup sugar and
Grated rind of $\frac{1}{2}$ lemon. Bake three hours in a
very slow oven or at 300 degrees F.

SCALLOPED EGG PLANT

Pare an eggplant, cut in one-fourth inch slices,
crosswise, and soak in cold water to cover,
two hours. Drain and cook in boiling salted
water to cover until soft. Again drain and
mash; then add
 $\frac{1}{4}$ cup butter,
 $\frac{1}{2}$ cup stale bread crumbs,
2 eggs, well beaten,
Few drops onion juice,
 $\frac{1}{2}$ teaspoon salt and
 $\frac{1}{8}$ teaspoon pepper. Put in shallow baking dish
and sprinkle with buttered crumbs. Bake 12
minutes or until crumbs are brown in hot oven
or at 400 degrees F.

SCALLOPED RICE AND SALMON

Put in utility dish a layer of
Boiled rice, cover with
Salmon, cooked or canned, and separated in
flakes. Sprinkle with salt, pepper, nutmeg and
few drops lemon juice.
Cover with boiled rice. Place in steamer and
cook over boiling water for forty-five min-
utes. Sprinkle with buttered crumbs and bake
until crumbs are brown.
Cooked chicken or lamb, or raw oysters may be
used in place of salmon.

FRUIT NUT PUDDING WITH WHIPPED CREAM

Mix together $\frac{1}{2}$ cup sugar
2 tablespoons cracker crumbs
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{4}$ cup walnuts, cut in small pieces
 $\frac{1}{4}$ cup dates, figs or raisins, stoned and cut in
pieces. Add
2 egg yolks beaten slightly and fold in
2 egg whites beaten stiff. Put in shallow bakers
and bake in slow oven or at 300 degrees F. for
thirty minutes. Serve with whipped cream.

VEGETABLES EN COCOTTE

Arrange attractively, fresh vegetables, cooked
until tender in boiling salted water, in cas-
serole or cocotte dishes. For example you may
use
Small carrots,
Onions, glazed
New potatoes, browned in fat
Green peas,
String beans,
New turnips, or turnip balls,
Cucumbers, cut lengthwise in strips
New beets,
Small raw tomatoes.
Season with salt and pepper and melted butter.
Place in oven until very hot and sprinkle with
chopped parsley.

*A tablet or two of aspirin, dissolved in a vase or bowl in which cut
flowers are placed, is said to keep the flowers fresh for days. A little salt-
petre or salt is also excellent for this purpose.*



AU GRATIN DISH FRENCH PATTERN No. 331
 AU GRATIN DISH SMALL SIZE 330

OVAL DISH WITH HANDLES No. 322
 ROUND DISH WITH HANDLES No. 301

HANDLED DISHES AU GRATIN

FOODS that are served "au gratin" are usually combined with white sauce, covered with buttered crumbs, and baked until brown. Cheese is frequently added to the sauce, sprinkled on each layer, or mixed with the crumbs. The sauce may be made with milk, fresh or evaporated, with part milk and part chicken stock, with all chicken or fish stock, with brown stock or strained tomato.

A can of tomato or celery soup may be used instead of making a sauce.

All these things are especially attractive served in these PYREX au gratin dishes, for example:

Potatoes au Gratin

Potatoes with Cheese and Pimento

Jerusalem artichokes au Gratin

Scalloped Spinach and Tomatoes

Because they are less than two inches deep these dishes are especially nice for baking eggs and small fish and fillets of fish in a sauce with crumbs on top. Mashed potato may be used instead of crumbs on top of fish and meat and egg dishes. Many of these are delicious; for example:

Creamed fish with potato or crumbs. Smelts au

Gratin. Eggs in bread sauce. Shirred Eggs with Crumbs. Shirred eggs with white sauce.

Shirred Eggs with Tomato Sauce.

Shirred Eggs with Chopped Meat.

Shirred Eggs with Cream and Bacon dice.

Shirred Eggs with Chicken Livers.

Buttered crumbs may be used instead of the

mashed potato. Cooked veal or roast pork or

Cooked fish or

Canned fish may be used instead of chicken.

Chicken and mushrooms with mashed potato.

Fillets of flounder baked with cheese sauce.

Halibut fillets baked with cheese sauce.

Eggs baked with tomato sauce.

Eggs baked with oysters.

Macaroni with white sauce, seasoned with table sauce.

Goldenrod eggs on toast.

Goldenrod eggs with Potato cakes.

Mashed potato nests with eggs.

Corned beef hash with eggs.

A good way to make use of pieces of hand soap when they get too small to use, is to place them in a small cheesecloth bag which may hang in the bathtub. The soap that seeps through the bag will be found excellent for cleaning the tub.

RECIPES

FILLED COOKIES

Cream $\frac{1}{4}$ cup butter. Add gradually $\frac{1}{2}$ cup sugar and 1 egg well beaten. Dissolve $\frac{1}{4}$ teaspoon soda in $\frac{1}{4}$ cup rich sour cream. Add to first mixture alternately with $1\frac{1}{3}$ cups pastry flour sifted with $\frac{1}{4}$ teaspoon salt and 2 teaspoons baking powder. Add $\frac{1}{2}$ teaspoon vanilla. Chill, roll a small portion at a time and cut with small round cutter. From half the pieces cut three small round holes. Put the other cookies in a greased PYREX biscuit pan, put 1 teaspoon Fig Filling in the centre and cover with the cookies in which holes have been made. Press edges together, brush lightly with a bit of beaten Egg, and bake in a moderate oven or at 350 degrees F. until brown.

FIG FILLING

Put $\frac{1}{4}$ pound figs through food chopper, add 3 tablespoons sugar 3 tablespoons water $\frac{1}{2}$ tablespoon lemon juice and cook two minutes (until thick) stirring constantly.

BAKING POWDER BISCUITS

Sift together twice 2 cups bread flour $1\frac{1}{2}$ tablespoons baking powder and 1 teaspoon salt. With tips of fingers work in 2 tablespoons shortening. Then add gradually $\frac{3}{4}$ to 1 cup milk. Mix with knife to soft dough, pat and roll $\frac{1}{2}$ inch thick, shape with cutter $1\frac{3}{4}$ inches in diameter. Place in greased PYREX biscuit pan and bake twelve minutes at 450 degrees F.

FUDGE SQUARES

Melt 2 squares chocolate over hot water, add $\frac{1}{2}$ cup butter, stir until butter melts and set aside. Beat 3 eggs, adding gradually 1 cup sugar. Sift together $\frac{3}{4}$ cup bread flour, $\frac{1}{2}$ teaspoon baking powder and $\frac{1}{2}$ teaspoon salt. Add to eggs with 1 cup chopped walnuts and 1 teaspoon vanilla, then add chocolate mixture. Spread in PYREX biscuit pan, bake ten to fifteen minutes at 350 to 375 degrees F., or in a moderate oven and cut in squares.

A few drops of ammonia in water will instantly remove grease from dishes, pans, etc. and is much less injurious to the hands than soda and strong chemical soaps.

GINGERBREAD

To 1 cup molasses add $\frac{1}{2}$ cup boiling water. Sift together $2\frac{1}{4}$ cups flour, 1 teaspoon soda $\frac{1}{2}$ teaspoon salt, 1 teaspoon cinnamon, 1 teaspoon ginger and $\frac{1}{4}$ teaspoon clove, combine mixtures, add 4 tablespoons melted shortening, and beat vigorously. Pour into the PYREX utility dish on top of the softened apples and bake.

BREAD

Put in mixing bowl, 2 tablespoons shortening $2\frac{1}{2}$ teaspoons salt, 2 tablespoons sugar. Add 1 cup hot milk or water, and when shortening is melted add 1 cup lukewarm or cold milk or water. When all liquid is lukewarm add 1 yeast cake dissolved in $\frac{1}{4}$ cup lukewarm milk or water. Add 3 cups flour and beat thoroughly. Then add 2 cups flour and stir with a knife until well mixed. Add sufficient Flour to knead (about 1 cup). Knead until smooth and elastic and bubbles may be seen under the surface. Let rise until double in bulk, shape, put in greased PYREX bread pan, let rise again and bake fifty minutes to one hour at 350 to 450 degrees F. This will make a double loaf in large size PYREX bread pan or two loaves in regular size PYREX bread pans.

VEAL MOLD

Garnish a PYREX bread pan with Hard cooked egg whites cut in thin slices and thin slices of Green pepper. Arrange in the pan alternate layers of cooked veal, sliced ham, Hard cooked egg and Green pepper. Soak 1 tablespoon granulated gelatine in $\frac{1}{4}$ cup veal stock. Dissolve in $1\frac{1}{4}$ cups well seasoned veal stock. Add 2 tablespoons lemon juice and Salt and pepper if desired. Strain through cheesecloth and pour over the meat. Let stand over night in a cold place and cut in thin slices for serving.



INDIVIDUAL PIE DISHES No. 452

INDIVIDUAL CASSEROLE No. 164

RAMEKINS No. 442

CUSTARD CUPS No. 423

CUSTARD CUPS (Tall) No. 426

CUSTARD CUPS No. 422

CUSTARD CUPS (Tall) No. 424

CUSTARD CUPS, RAMEKINS AND SMALL BAKERS

BAKED custards are among the most popular of desserts, and almost always served in the dishes in which they are baked. For these, PYREX custard cups are unsurpassed. There are many other foods baked equally well in these dishes. All kinds of gelatine salads and desserts may be attractively molded in glass custard cups and served in the cups, carried in the lunch box, or turned out for serving.

In addition to plain cup custards there are:

Coffee custards

Cheese custards

Individual bread puddings with meringue

Coffee sponge

Chocolate mold

Caramel charlotte

Butterscotch Bavarian cream

Ginger charlotte

Molded ham mousse

Molded chicken mousse

Snow pudding

Junket, of all flavors, with or without whipped cream. They are excellent for:

Popovers

Muffins

Cupcakes

Ramekins are frequently used for serving a special course at a company luncheon, such as:

Creamed oysters

Creamed crab meat

Creamed lobster

Asparagus tips au gratin

Sweetbreads creamed with or without mushrooms

Brussels sprouts with Hollandaise sauce

Chicken and mushrooms with white sauce and crumbs

Ramekins, too, are invaluable for the family whose members come at different times for meals, or where different kinds of food must be provided for different members of the family, or for using up bits of vegetable or other things. Maybe several different kinds are on hand, but with sauce and crumbs they look alike. To one person may be served:

Chopped egg, to another

Creamed fish, to another

Creamed chicken or

Chopped lamb in gravy, or

Macaroni and cheese

(Continued on next page.)

Test string beans before buying. Break one open and if it is brittle and the bean very small you can be assured it is good. The string should be delicate.

Food can be made ready in the morning for lunch or dinner, and if put in the oven at the last minute, will be piping hot when wanted.

The individual pie dishes and bakers may be used for larger servings of any of the things that are good in ramekins.

RECIPES

TO SHRIMPS AU GRATIN

1 Cup white sauce add 2 tablespoons chili sauce
¼ teaspoon scraped onion
Few grains cayenne
¼ teaspoon celery salt and
½ pint shrimps, fresh or canned, less 4 whole ones.

Put in four ramekin dishes, sprinkle with
¼ cup buttered cracker crumbs and bake fifteen
minutes at 400 degrees F. Put reserved
shrimps in the centre and a border of finely cut
Green pepper or parsley around the edge and
serve at once.

SIFT POPOVERS

½ cup flour and
¼ teaspoon salt into mixing bowl, add slowly
½ cup milk beating with a whisk until smooth.
Add ¼ teaspoon melted butter and
1 egg, beaten, and beat with Dover egg beater
two minutes. Turn into six well greased
PYREX custard cups and bake 15 minutes at
450 degrees F. or until well risen; decrease
heat to 375 degrees F. and leave 20 to 25
minutes or until baked through.

BAKED CUSTARD

4 eggs	1 quart milk
½ cupful sugar	1 teaspoonful vanilla
¼ teaspoonful salt	½ teaspoonful nutmeg

Heat milk in top of double boiler. Stir eggs,
sugar and salt together (do not whip them if you
wish a smooth custard) add milk, vanilla and
blend evenly. Pour into six buttered PYREX
cups. Grate nutmeg over top and bake in a very
slow oven. Or set cups in pan of hot water in
oven. Bake 20 to 30 minutes. Custards are cooked
when a knife inserted comes out clean, not milky.

Variations:

Caramel Custard: Make as above except melt
the sugar in pan on stove. Stir constantly, then
add gradually to hot milk.

Chocolate Custard: Melt one square (1 oz.)
unsweetened chocolate, add two tablespoonfuls
water and two of sugar. Cook this to a smooth
paste. Cool a little, then blend with the custard
mixture. Five eggs will make a firmer custard
than will four.

Gold and Silver Custards: Use eight egg yolks
instead of four eggs for Gold Custard. Use eight
egg whites instead of four eggs for Silver Custard.

Chopped almonds or crumbled macaroons
may be added.

SHIRRED OR BAKED EGGS

Butter PYREX ramekin dishes. Cover bottom
and sides with fine

Cracker crumbs. Break

Eggs one at a time and slip one carefully into each
ramekin dish. Sprinkle with

Salt and pepper. Over each egg pour

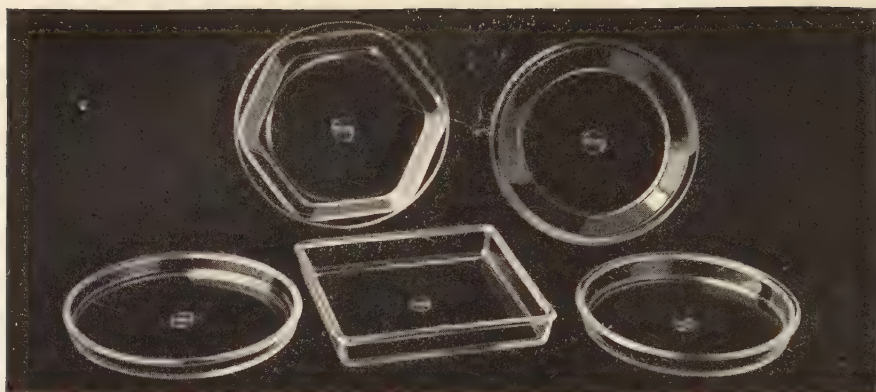
1 tablespoon cream or top milk, cover with soft
stale bread crumbs mixed with one-fourth as
much melted butter. Place on a PYREX tray
and bake in a moderate oven or at 350 degrees
F. until whites are firm and crumbs are brown.

DEVILLED CRABS

½ lb. crab meat (fresh or canned)
2 eggs, hard boiled
2 tablespoonfuls melted butter
1½ tablespoonfuls vinegar
1 egg, raw
1 cupful boiling water
Mustard, salt, cayenne

Mix the yolks of the hard boiled eggs with
melted butter, vinegar and seasonings to taste.
Add the raw egg, beaten separately, the chopped
hard egg whites and water. Combine with crab
meat, fill lightly into PYREX Ramekins. Pour a
little melted butter over tops and bake in medium
oven to a delicate brown. Serve hot in the in-
dividual dishes in which it was cooked.

*In mashing potatoes add a small pinch of baking
powder. This will make the potatoes light and fluffy.*



CAKE DISH (Shallow) No. 220 HEXAGONAL PIE PLATE No. 200 CAKE DISH SQUARE No. 809
CAKE DISH No. 209 CAKE DISH ROUND No. 221

PIE AND CAKE PLATES

PIE plates and cake pans of PYREX insure a good bake on the bottom and opportunity to see, before the food is taken from the oven, whether it is sufficiently baked or not. As a rule, pies are cut and served at the table, and how much nicer they look when baked in PYREX! Cakes, although not often served in the pans in which they are baked, come out with a beautifully browned bottom when baked in PYREX. And how many other things these dishes can be used for, the cook never knows until she finds herself selecting them for baked sandwiches, and biscuits, puff paste patties and French pastries, as well as for:

- | | |
|--|------------------|
| Apple pie | Open custard pie |
| Covered mince pie | Blueberry pie |
| Lemon meringue pie | Cranberry pie |
| Chocolate pie with whipped cream | Date pie |
| Butterscotch pie with whipped cream | Mock cherry pie |
| Layer cake with cream filling and frosting | Banana pie |
| Layer cake with caramel nut filling and frosting | Rhubarb pie |
| Prune cake with pink marshmallow frosting | Banbury tarts |
| Open squash pie | |

Shortcakes may be beautifully baked in the deep or shallow cake pans. A rich baking powder biscuit mixture or a plain layer cake mixture may be used for the shortcake. For filling you may use:

- | | |
|---------------------------|---|
| Strawberries | Pineapple, fresh or canned |
| Oranges | Apples, stewed |
| Peaches, fresh or canned | Prunes and dried apricots cooked together |
| Apricots, fresh or canned | |

The shortcakes may be garnished with:

Whipped cream or marshmallow cream or powdered sugar
and served with the syrup if canned fruit is used.

To rid the pantries and bread boxes of ants strew black pepper in all corners and the ants will leave at once.

CHOCOLATE LAYER CAKE

Cream $\frac{1}{2}$ cup butter, add
 $1\frac{1}{2}$ cups sugar gradually, and
3 eggs well beaten. Sift together
 $2\frac{1}{2}$ cups pastry flour
 $2\frac{1}{2}$ teaspoons baking powder and
 $\frac{1}{4}$ teaspoon salt, and add alternately with
1 cup milk to first mixture. Bake in three greased
PYREX layer cake pans forty-five minutes at
350 degrees F. Put together with
Japanese Chocolate Frosting between and on top.

JAPANESE CHOCOLATE FROSTING CREAM

$\frac{1}{2}$ cup butter, add slowly while beating
1 cup confectioners' sugar. Beat
4 egg whites until stiff, beat in gradually
2 cups confectioners' sugar. Combine mixtures
and add
 $\frac{1}{2}$ teaspoon vanilla and
6 squares chocolate melted over hot water.
Add more
Confectioners' sugar, if necessary. Put between
layers of cake and on top. Garnish if desired
with some of the frosting forced through a
pastry bag and rose tube and with a few
Silver candies if you have them.

PRUNE CAKE

Cream
 $\frac{1}{2}$ cup butter or margarine, add
1 cup sugar, slowly, then add
1 egg and
2 egg yolks and beat thoroughly.
Cut
1 cup pitted stewed prunes in pieces and mix
with
 $2\frac{1}{2}$ cups flour sifted with
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{4}$ teaspoon mace and
 $\frac{1}{4}$ teaspoon clove. Add to first mixture, alter-
nating with
 $\frac{1}{2}$ cup prune juice mixed with
1 level teaspoon soda. Bake in two greased
PYREX cake pans thirty minutes in a moderate
oven or at 350 degrees F. Put together with

Pink marshmallow frosting between and on
top. Garnish with
Almonds, blanched, shredded and toasted until
delicately brown.

PINK MARSHMALLOW FROSTING

Put in saucepan
1 cup sugar and
 $\frac{1}{2}$ cup water and bring to boiling point. Beat
2 egg whites until very stiff, add gradually and
one at a time, five tablespoons of the boiling
syrup, beating constantly. When syrup spins
a long thread add to eggs and continue beat-
ing. Then add
1 teaspoon lemon juice and a bit of pink color
paste and
11 marshmallows cut in halves. Place over hot
water folding over and over until it begins to
get sugary.

BAKED CHEESE DREAMS

Spread
8 slices bread with
Butter, cover four pieces of the bread with slices
of
Cheese, sprinkle generously with
Paprika, cover with remaining bread. Cut sand-
wiches in two and place in a PYREX baking
dish. Beat
2 eggs slightly, add
 $\frac{1}{2}$ teaspoon salt,
 $\frac{1}{4}$ teaspoon paprika,
Few grains cayenne and
2 cups milk. Strain over sandwiches and bake
until brown.

APPLE PIE

Line PYREX plate with Plain pastry. Pare
and core sour
Apples and cut in $\frac{1}{4}$ inch slices. Mix
 $\frac{2}{3}$ cup sugar
 $\frac{1}{4}$ teaspoon grated nutmeg
 $\frac{1}{4}$ teaspoon salt. Fill pie plate with alternate
layers of apple and sugar. Cover with strips of
Pastry laid on criss cross. Wet edges of pie and
cover with strip of a pastry. Bake 40 to 50
minutes in a moderate oven or at 350 degrees F.

*Dingy oil cloth may be made bright and shining by washing it with clear
water with a little borax dissolved in it and then wiping with a flannel cloth
wrung of milk.*



MUSHROOM DISHES No. 642

DOUBLE COMPARTMENT VEGETABLE DISH No. 130

BEAN POT No. 504

BEAN POT No. 502

SPECIAL DISHES

MORE and more, people are saving time and energy by serving canned foods that are already cooked. In the two-compartment dish above, two vegetables or a vegetable and a main dish, can be heated in the oven at the same time, with butter or white sauce or crumbs. Plain, or mashed, or stuffed vegetables take on new significance and popularity when served in this dish.

Green peas and shredded carrots

Scalloped tomatoes and creamed spinach

Baked eggs and bacon, creamed potato

Eggs with tomato sauce, and mashed potato

Meat hash and scalloped tomatoes

Cheese and baked tomatoes

Scalloped oysters and creamed asparagus

The two-compartment dish is splendid for two dishes similar but slightly different, for example:

Macaroni with cheese and without cheese

Potatoes au gratin with and without cheese

Rice with white sauce and with or without cheese

Spaghetti with white sauce and with tomato sauce

Petite Marmite signifies "little pot," the reference being to the earthenware cooking pot which forms part of the household equipment of every French family. It may refer to the soup itself which is sometimes made and always served in these pots.

The glass marmites are very attractive for serving individual portions of soup, for keeping extra portions hot in the oven, and for keeping it hot on the invalid tray to be sent upstairs.

Canned soups can be served attractively in the marmites, and they may be used for many other things than soups.

New Englanders think there is nothing so good as an earthen bean pot for baked beans, but a PYREX bean pot is far more attractive for service on the table. If it seems too much trouble to bake beans, the canned variety may be heated and served in the PYREX bean pot. It may also be used for:

Baked dried peas

Boston baked beans with tomato sauce

Apple sauce baked until deep red in color

Pears baked until deep red in color

Until you have eaten mushrooms baked under glass you cannot realize the perfection which they can attain. All the flavor is retained under the PYREX glass cover. The glass cover should under no circumstances be lifted until the individual dishes are placed before each person at the table. Then each guest has the joy and the pleasure of the delightful odor that comes from the dish as the cover is lifted.

Mushrooms under glass may be served alone, or between the toast and the mushrooms there may be

One-half a sweetbread Breast of a broiler Breast of guinea chicken with or without ham

The mushroom dish is also very attractive and satisfactory for keeping food hot on the invalid's tray.

RECIPES

STUFFED GREEN PEPPERS

Cut a slice from the stem end of
5 peppers, remove seeds, and cook peppers three minutes in boiling water. Stuff with equal parts finely chopped
Cold cooked chicken or veal and
Bread crumbs, moistened with milk or
stewed tomatoes and seasoned highly with
Onion juice, salt and pepper. In one side of a double compartment vegetable dish place
Stale bread crumbs cut one-half inch thick. Make five holes in the bread and place the peppers in the holes so that they will stand upright. Sprinkle peppers with
Buttered crumbs and bake ten minutes in a hot oven or at 400 degrees F. Pour
Brown sauce or gravy over the peppers and serve very hot.
Many other mixtures may be used for stuffing the peppers.

BAKED BEANS

Soak
1 cup beans over night. Drain, put in PYREX bean pot, bury in centre
3 ounces salt pork, scored through the rind in slices. Mix $\frac{1}{4}$ cup molasses, 1 teaspoon salt
 $\frac{1}{2}$ teaspoon mustard
1 cup water and pour over beans. Add boiling water to cover beans ; cover bean pot, put in oven and bake slowly six to eight hours.

VOLCANO POTATOES

Shape mashed potato into irregular cones about three inches high and place in double compartment vegetable dish. In the top of each potato cone make a deep indentation.
Mix 4 tablespoons grated cheese
 $\frac{1}{4}$ teaspoon salt and
 $\frac{1}{2}$ teaspoon paprika. Fill depressions in potatoes with this mixture, sprinkle grated cheese over potatoes and bake ten minutes in a hot oven or at 400 degrees F.

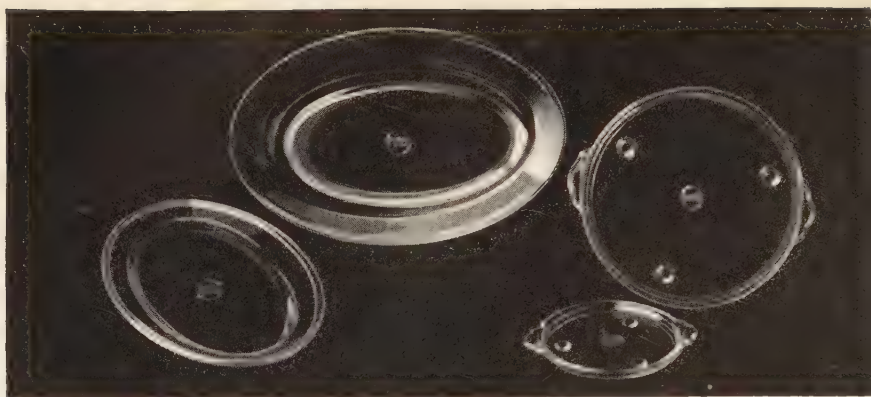
MUSHROOMS UNDER GLASS

Cut
Bread in circular pieces three-eighths inch thick.
Toast on both sides and place one slice of toast in each small glass baking dish. Pile
Mushrooms, cleaned and peeled, in cone shapes on the toast. Sprinkle with salt and
Few grains pepper, and pour over each pile of mushrooms
 $\frac{1}{4}$ cup cream or thin white sauce. Cover with
PYREX cover and bake about twenty-five minutes in a moderate oven or at 375 degrees F., adding more cream if necessary.
Bread may be spread with
2 tablespoons grated Parmesan cheese seasoned with salt and paprika and mixed with
2 tablespoons heavy cream or with
1 tablespoon butter seasoned with
 $\frac{1}{4}$ tablespoon lemon juice and a
Few grains salt and pepper.
Mushrooms may be sauted in butter before being put on the toast.

LIMA BEANS WITH VEGETABLES

Soak
2 cups dried lima beans over night in cold water to cover. Drain, put in glass bean pot and sprinkle with $\frac{1}{2}$ teaspoon salt and
 $\frac{1}{8}$ teaspoon pepper. Cut a two-inch cube of
Fat salt pork in small pieces. Put in frying pan and stir and cook until fat is fried out. Drain, return fat to frying pan, add
1 small onion thinly sliced and
 $\frac{1}{2}$ cup carrot cut in one-third inch cubes, and stir constantly until vegetables are delicately brown. Add to beans, and add
2 tablespoons butter in small pieces, mixing gently with a fork. Add
Water to one-half the height of the beans, cover and cook in a slow oven until beans are soft. Add more water if it boils away. Serve from the bean pot.

To make vegetables cook faster, add a small pinch of baking soda to the water.



PLATTER SMALL SIZE No. 313

PLATTER LARGE No. 315

TILE No. 706

TRAY No. 710

PLATTERS AND TRAYS

IF you have ever tried to lift a large baked fish from pan to serving dish without breaking the fish, you will, without hesitation, welcome the platter which makes the transfer unnecessary. Besides the PYREX platter keeps the fish hot for a long time.

Not only for fish, but for cooking and serving steaks, chops and other meats, PYREX not only bakes them more thoroughly and tenderly, but keeps them hot during the entire meal. The fastidious hostess can well appreciate this advantage.

Every home needs a PYREX Platter.

PYREX platters may be used instead of planks with a potato border and a garnish of vegetables around the meat or fish. This is especially practical in the small family.

There are two sizes, to meet the needs of large and small families.

The trays are attractive both as serving trays and as cooky sheets.

Suggestions for using PYREX platters.

Baked Stuffed Haddock	Halibut with peppers
Baked Mackerel with milk or cream	Lemon Sole
Baked Finnan haddie	Codfish Puff
Baked fish with oyster stuffing	Baked salt mackerel
Shad roe with brown sauce	Spinach with fillets of sole
Codfish souffle	Pompano with Paprika Sauce
Whitefish with shrimps	Finnan haddie baked with white sauce and small
Fish baked with tiny tomatoes	potatoes

The PYREX Trays Make Admirable Cooky Sheets for

Molasses cookies	Dropped cookies	Turnovers
Sugar cookies	Chocolate cookies	Macaroons
	Ginger cookies	

The PYREX trays are well adapted to use as sandwich trays, also for tea service and used under a casserole or pudding dish.

When boiled ham is taken from the hot water, dip it immediately in cold water for a moment to make the fat firm and white.

BAKED FILLETS OF FISH

Cover bottom of PYREX platter with thin slices of
Fat salt pork; on pork arrange a layer of
Onion very thinly sliced and
1 bay leaf broken in pieces if desired. Over this lay
2 portions of any fresh fish. Spread with
4 tablespoons butter creamed with
4 tablespoons flour and
 $\frac{1}{2}$ teaspoon salt. Bake in a hot oven or at 400 degrees F. for 20 minutes. Sprinkle with
 $\frac{2}{3}$ cup buttered cracker crumbs, arrange narrow strips of
Fat salt pork on top of crumbs, and bake 20 minutes or until brown. Garnish with
Lemon cut in eighths and sprinkled with
Chopped parsley and
Small tomatoes cut in quarters.

BAKED HASH

Remove skin, bones, gristle and most of the fat from
Cooked beef, then chop the meat and measure.
Chop an equal quantity or a little more
Cold cooked potato, and mix with the meat.
Season with
Salt and
Pepper and moisten with
Milk, cream or gravy. Put lightly into greased
PYREX platter, put bits of
Butter over the top and bake in a hot oven or at
400 degrees F. until heated through and slightly browned on top. Garnish with
Parsley and serve in the same dish.

MOLASSES COOKIES

Melt
 $\frac{1}{4}$ cup shortening (lard or chicken fat) in
 $\frac{1}{4}$ cup boiling water. Add $\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ cup molasses and
 $2\frac{1}{4}$ cups flour sifted with
1 teaspoon ginger
1 teaspoon cinnamon
 $\frac{1}{4}$ teaspoon clove
 $\frac{3}{4}$ teaspoon soda
1 teaspoon salt. Add more flour if necessary.
Chill, roll thin, and cut in fancy shapes. Bake in moderate oven or at 325 degrees F. for five minutes.

When storing things away in trunks, it is a good thing to make a complete list of the contents and paste the label containing this list in a conspicuous place on the outside of the trunk. This will save a great deal of unnecessary rummaging when you want to find your things.

DATE COOKIES

Beat
2 eggs until light, add
1 cup sugar
 $1\frac{1}{2}$ cups dates, stoned and cut fine,
1 cup walnut meats broken in pieces
1 cup flour sifted with
1 teaspoon baking powder and
 $\frac{1}{2}$ teaspoon salt. Drop from tip of spoon on greased tin sheet. Bake at 375 degrees F. for seven minutes.

DROPPED COOKIES

Make mixture as for filled cookies using only
 $1\frac{1}{4}$ cups flour. Add
 $\frac{1}{4}$ cup raisins and
 $\frac{1}{4}$ cup nut meats cut in small pieces. Drop on greased PYREX pan and bake at 350 degrees F. until delicately brown.

FISH A LA MONTGOMERY

4 lbs. Sea Bass or other fish
1 small onion
2 cupfuls strained tomato pulp
 $\frac{1}{2}$ green pepper
1 cupful port or home made wine if desired
1 tablespoonful butter
1 tablespoonful flour
6 tomatoes
Parsley, pepper, salt, butter.

Scale, wash and dry the fish. Rub on both sides with flour, salt and pepper. Cut a deep gash the length of fish on both sides, then place it on a large buttered PYREX Platter.

Pour over this a sauce of the tomato, onion, parsley and green pepper, each chopped, and wine. On top of fish place dots of butter. Remove stem and top of tomatoes, sprinkle each with salt, pepper and dots of butter. Arrange tomatoes around the fish, then bake all in a moderate oven about forty minutes. Baste the fish with the sauce several times. If the latter is thin at the end add butter and flour creamed together. Finely chopped parsley and one tablespoonful lemon juice may also be added to sauce. Garnish with a few sprays of fresh parsley and serve at once in the same dish.



AFTERNOON TEA

IT is not necessary to set a table for an informal afternoon tea, but a table should be ready to receive the refreshments in the room in which the guests are to be entertained. The table may be covered with a dainty tea cloth or centerpiece, spotless, unwrinkled, and as elaborate as one desires. A centerpiece of flowers may be in place on the table. Accompaniments for afternoon tea may be one or more of the following:

Sliced lemon	Whole cloves	Candied rose petals or mint leaves
Cubes of candied pineapple	Orange marmalade	White grape juice
Candied or maraschino cherries	Candied ginger	Ginger ale
Spiced syrup	Iced tea with sherbert	

Tea should always be freshly made. Tea should be made with boiling water but tea should never be allowed to boil. PYREX tea pots will not break if boiling water is poured into them, but they should never be put on the stove.

PYREX tea pots come in several sizes and in three attractive shapes. There are sizes and shapes for the small family and for the large family, for the afternoon tea table, for the tea room, for the family table, and the invalid's tray.

These tea pots neither chip nor craze. They will last a lifetime, and, like other PYREX, can be handed down to the grandchildren as sparkling clear as when new.

TEA

Draw some fresh water, bring it quickly to the boiling point, pour into a PYREX tea pot in order to heat the pot, throw out this water, put tea in the tea pot and pour over the correct amount of freshly boiling water. The water should be boiling in order that the flavor may be drawn out of the tea. It should be freshly boiling, because water that has boiled for some time has lost some of the atmospheric gases and tastes flat.

With Oolong tea use one level teaspoon tea for each cup water. With Ceylon or Orange Pekoe tea use one scant teaspoon tea for each cup water. Never allow tea to boil. Serve it if possible within five minutes from the time it is made. Fresh leaves should never be added to those that have once been used for tea.



Individual muslin bags holding enough tea for two cups may be purchased.

With these, tea may be made in individual teapots, or two or more bags may be used in the larger pots. They may be removed as soon as the tea is of the required strength.

Most fruit punches are improved by the addition of tea.

PYREX TEA POTS

TEA is a popular beverage, and when made in PYREX tea pots its popularity is increased. A PYREX tea pot has many advantages. It is always possible to see how strong the tea is. It is easy to see how much tea there is and if someone may have a second or third cup. The tea pot can be easily and thoroughly cleaned. Especially is it an advantage to know that the spouts are easily cleaned. The spouts pour freely. The handles remain cold while the body of the pot stays hot. The double rim on the lids prevents their falling off when the tea is poured. There can be no harmful action of the tannin in the tea upon the inside of the tea pot. Boiling water will not crack them.



ICED TEA WITH GINGER ALE

Pour

- 1 pint hot tea over
- Cracked ice, and when thoroughly chilled add
- 1 pint bottle of ginger ale. Serve with
- Sugared lemon slices, made by
- covering thin slices of
- Lemon with
- Sugar and allowing them to
- stand until sirupy.

SPICED TEA

- Put in saucepan
- 1 cup water and
- $\frac{1}{2}$ cup sugar. Heat to boiling
- point, and when
- sugar is dissolved
- add
- 1 tablespoon whole cloves, crushed,
- and a
- 2 inch piece of stick cinnamon, broken in pieces,
- and tied in a piece of cheesecloth. Boil gently
- four minutes. Remove spice, serve syrup in
- small bowl with
- Iced tea, using a spoonful of syrup in each glass
- in place of sugar.



MRS. DANIEL'S ICED TEA

- Half fill a glass with
- Crushed ice, put in a ball of
- Lemon ice made with
- 1 cup lemon juice and fill glass with
- Cold tea. Garnish with
- Maraschino cherry studded with
- Cloves.

ICED TEA

- Pour freshly made strong hot
- Tea into a glass full of
- Crushed ice. Serve with
- Lemon juice and
- Sugar.

TEA PUNCH WITH PINEAPPLE

Pour

- 1 cup boiling water over
- 1 teaspoon Ceylon tea, let stand five minutes and
- strain. Add
- 2 tablespoons sugar
- 3 tablespoons lemon juice and
- 1 cup syrup from canned pineapple. Serve in
- small glasses with crushed ice. Garnish with
- very thin strips of Pineapple.

TEA WITH CRYSTALLIZED MINT LEAVES

With afternoon tea, hot or iced, pass with the Lemon cut in thin slices

- Crystallized mint leaves. Wipe fresh mint leaves, remove from
- stems, and with finger brush each leaf with
- Egg white. To
- $\frac{1}{2}$ cup granulated sugar add
- 5 drops oil of spearmint. Dip each side of mint leaves in sugar.
- Place close together on a cake rack covered with wax paper.
- Let stand in a warm place until dry.



Do not keep fresh meat rolled in paper as the paper absorbs the meat juices. It is better to put it on a plate in the refrigerator.

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THE CARE OF PYREX

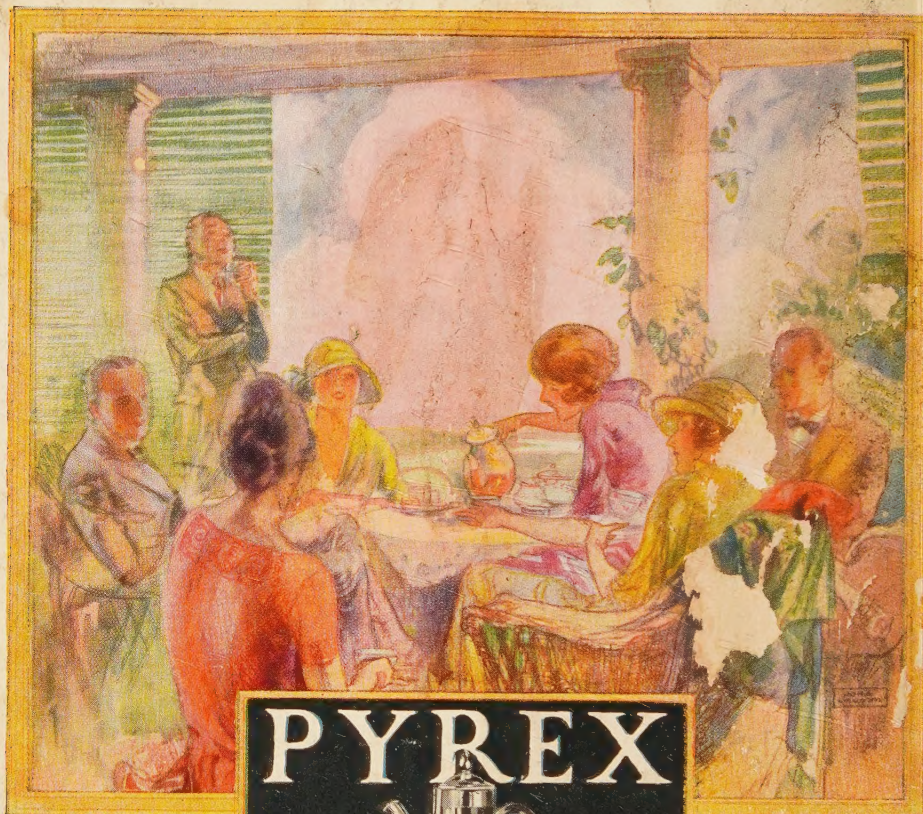
IF FOODS "bake on" to the edge of a PYREX dish, a metal dish "mitt" or cloth and cleansing powder, or steel wool will quickly rub it off.

An even easier—no-rub-at-all-way to clean PYREX of these "baked dry" particles, is to fill the dish with cold water, add a little washing powder, and heat it in the oven or immerse it in a pan of cold water on top of the stove and heat until boiling or from ten to fifteen minutes. Then wash and dry the PYREX dish, hold it up to the light and look through its spotlessly clear, sparkling, transparent surface, and you can actually see that it is clean.



HOW TO MEASURE

IN THE following recipes standard measuring cups and tea and tablespoons are used. For half a spoon measure first the even spoonful and then divide with a knife lengthwise; for a quarter of a spoon divide the halves crosswise. Sift flour once before measuring it. In measuring flour put it into the cup from a scoop or large spoon and do not shake it down. In measuring butter pack it solidly into the cup. Use the PYREX Measuring Cup. Handle conveniently placed, lips on either side for right or left pouring, $\frac{1}{8}$, $\frac{1}{4}$ and ounce measurements and made of PYREX, therefore withstanding the hottest liquids and permitting scalding.



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